



CATERING MENU

We'll bring our food hall anywhere! Olly Olly Market offers a variety of catering services including delivery, set-up, staffing, and event oversight. To place your order, email catering@ollyollymarket.com.

Good things take time! We ask for a minimum of 48 hours for catering requests. A signed contract and payment details finalize your order. If you have catering needs within 48 hours, still reach out, and we'll do our best to accommodate!

Kotti Berliner Döner Kebab

serves 10

Roasted Chicken Döner Kebab Sandwich

roasted chicken with local, garden fresh, crisp greens. Finished with exquisite white and red sauce, crumbled feta cheese, and a hint of lemon squeeze in toasty turkish pide bread **\$139.50**

Beef Döner Kebab Sandwich beef with local, garden fresh, crisp greens. Finished with exquisite white and red sauce, crumbled feta cheese, and a hint of lemon squeeze in toasty turkish pide bread **\$159.50**

Vegetarian Döner Kebab Sandwich caramelized roasted root vegetables with local, garden fresh, crisp greens. Finished with exquisite white and red sauce, crumbled feta cheese, and a hint of lemon squeeze in toasty turkish pide bread **\$139.50**

Vegan Döner Kebab Sandwich caramelized roasted root vegetables with local, garden fresh, crisp greens. Finished with signature vegan white and red sauce, and a hint of lemon squeeze in toasty turkish pide bread **\$139.50**

Roasted Chicken Rice Pilaf Bowl succulent chicken served over mixed greens with a hint of sumac and local, garden fresh, crisp greens. Finished with exquisite white and red sauce, crumbled feta cheese, and a hint of lemon squeeze **\$150**

Beef Rice Pilaf Bowl beef served over turkish rice with a hint of sumac and local, garden fresh, crisp greens. Finished with exquisite white and red sauce, crumbled feta cheese, and a hint of lemon squeeze **\$170**

Vegetarian Rice Pilaf Bowl caramelized roasted root vegetables served over turkish rice with a hint of sumac and local, garden fresh, crisp greens. Finished with exquisite white and red sauce, crumbled feta cheese, and a hint of lemon squeeze **\$150**

Vegan Rice Pilaf Bowl caramelized roasted root vegetables over turkish rice with a hint of sumac and local, garden fresh, crisp greens. Finished with signature vegan white and red sauce, and a hint of lemon squeeze **\$150**

Roasted Chicken Salad Bowl succulent chicken served over mixed greens and local, garden fresh, crisp greens. Finished with exquisite white and red sauce, crumbled feta cheese, and a hint of lemon squeeze **\$150**

SHMACKWICH

serves 10

Waygu Beef Chopped Cheese Slider waygu beef, poblano peppers, and vidalia onions seared off with Shmackwich spice mix on a martins potato roll with lettuce, tomato, hot honey, and a roasted tomato thyme and rosemary confit aioli **\$85**

Waygu Smashed Burger waygu patty, szechuan shallots, lemon preserve dijonaise, camembert, potato bun **\$70**

General Tso's Chicken Bao Sandwich marinated chicken thigh tempura battered and fried, general tso sauce, ginger scallion, sour cream, milk, bread **\$60**

"Midianoche" Pastrami Oxtail Cuban Sandwich homemade pastrami, oxtail, soundough bread, truffle, dijonaise, cornichon and provolone cheese **\$75**

Fish Fillet panko crusted cod, american cheese, homemade tartar sauce, brioche bun **\$75**

Dirty Dawg bacon wrapped waygu hot dog served with burnt poblano and onion, lemon mayo on a potato bun with an avocado pico **\$65**

Potato Wedges salsa, matcha, lemon aioli, bonito flakes **\$60**



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PEN'N'COOP

salad serves 10

Mix Green Salad mix greens, cucumber, red onion, cherry tomato, olives, roasted red peppers, and red wine vinaigrette \$60

Caesar Salad romaine, croutons, shaved Parmesan, Caesar dressing \$60

Arugula Salad baby arugula, pecans, cranberry, apple, shaved parmesan, balsamic dressing \$60

sandwiches serves 10

Pen Platter an assortment of pork sandwiches including The Westie, Pen Station, and Arthur Ave. \$80

Coop Platter an assortment of chicken sandwiches including the Cooper Square, Mr. Cooper, and Around the Way \$80

Pen 'n' Coop Platter an assortment of Pen 'n' Coop's sandwiches \$80

roasts serves 10

Porchetta slow roasted boneless pork roast, stuffed with herbs, garlic and spices, served with 3 sauces \$85

Rotisserie Chicken slow roasted chicken with signature spice blend, served with 3 of sauces \$85

sides serves 10

Broccoli Rabe \$70

Fried Brussels Sprouts \$70

Rosemary Potatoes \$65

Macaroni & Cheese \$65

Roasted Zucchini \$65

FORSYTH FIRE ESCAPE

10 pieces per order

Pork Scallion Pancake Bites dominican pulled pork, guacamole, queso frito, and lemongrass chili crisp oil wrapped in a scallion pancake \$70

Chicken Scallion Pancake Bites lemongrass marinated chicken, coconut lime rice, pickled onions, green sauce wrapped in a scallion pancake \$70

Plantain, Egg, & Cheese Bites mangu (mashed plantains), chili crisp fried egg, and queso frito wrapped in a scallion pancake \$70

Scallion Pancake Empanada choice of lemongrass marinated chicken, mexican blend shredded cheese, or dominican pulled pork in a scallion pancake empanada \$70

KINN THAI

serves 10

Papaya Salad papaya, thai chili, lime, fish sauce, tomato, long beans, dried shrimp, crushed peanuts \$90

Basil Chicken minced chicken, basil, thai chili, garlic, holy basil \$100

Drunken Noodles with Prawns stir fried broad rice noodles, prawns, chinese broccoli, thai peppers, baby corn, young peppercorn, finger root, holy basil \$125

Pad See Ew with Chicken stir fried broad rice noodles, chicken, egg, chinese broccoli \$95

Beef and Long Bean Stir Fry stir fried homemade red curry paste, long beans, beef, kaffir lime leaf \$120

Eggplant & Tofu Kraprow chinese eggplant, tofu, basil, thai chili, holy basil, garlic leaf \$90

Thai Fried Rice with Chicken chicken, tomato, onion, egg \$85

Crab Fried Rice egg, scallion, cilantro, lime, prik nam pla \$125

Green Curry with Chicken homemade green curry paste, thai eggplant, pea eggplant, lime leaf, coconut milk, holland peppers, thai basil \$100

Yellow Curry with Seafood homemade yellow curry paste, prawns, lump crab \$130

Stir Fry Long Beans stir fried long beans, shrimp paste, garlic, kinn stir sauce \$70

Stir Fry Eggplant stir fried eggplant, fish sauce, garlic, chillies \$70

Vegan Curry homemade vegan red curry paste, snow pea, long bean, thai eggplant, potato, coconut milk \$90

Stir Fry Eggplant brined then fried legs and thighs, sweet chili sauce, thai chili, scallion, fried shallot \$95



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EXTRAVERT

Banana Overnight Oats with oatmilk, blueberries, banana, medjool dates, almond, and chia seeds \$6

Yogurt or Parfait Cup

Greek Yogurt with Honey or Jam \$5

Parfait - greek yogurt, honey and granola \$6

Berry Cup mixed berries, strawberry, blueberry and blackberry \$4

Chia Pudding Pot with oatmilk, strawberries, blueberries and granola \$6

Orange Juice \$3.50

Fresh Juices priced per juice \$8.95

Carrot Apple pressed carrot and apple juice

Daily Greens lemon, kale, apple, cucumbers, celery

Detox Glow ginger, carrot apple, pineapple, beets

Fresh Smoothies priced per smoothie \$9.95

Berry Boot Camp strawberries, blueberries, mango, pineapple, acai, coconut milk

The Reformer kale, banana, avocado, coconut milk

Banana Split peanut butter, banana, date, spirulina, coconut milk

Large Salads large salads serve 8-10 people \$140

selections

Mediterranean feta, kalamata olives, romaine, roasted red pepper, tomatoes, pickled onions, cucumber, marinated cabbage,

Kale Chicken Caesar roasted chicken, shaved brussels sprouts, kale, romaine, radicchio, parmesan crisps, shaved parmesan, caesar dressing

Thai Peanut Salad roasted chicken, cucumber, romaine, arugula, carrots, marinated cabbage, watermelon radish, cilantro, jalapeño, pickled onions, spicy peanuts, thai peanut dressing

Salmon Avocado blackened salmon, avocado, romaine, mesclun, cucumber, tomatoes, carrots, watermelon radish, pickled onions, red cabbage, house croutons, jalapeño ranch dressing +\$4

Large Grains large grains serve 8-10 people \$140

selections

Power Bowl quinoa, lentils, massaged kale, shaved brussels sprouts, roasted sweet potatoes, seasonal vegetable, hummus, avocado, smoked almonds, cilantro lime dressing

Fire Bowl brown rice, romaine, black beans, roasted corn salsa, avocado, marinated cabbage, pickled onions, tortilla chips, spicy vegan mayo, lime wedge, habanero carrot hot sauce

Harvest Bowl quinoa, kale, arugula, beets, local apples, goat cheese, roasted sweet potatoes, pumpkin seed sesame crunch, chimichurri, lemon maple vinaigrette

Steamed Veggie Curry Bowl your choice of quinoa or brown rice, steamed greens, seasonal vegetables, crispy shallots, curry sauce

JM BAKERY

priced per piece

Croissant \$4.50

Chocolate Croissant \$5

Almond Croissant \$5.50

Cheese Danish \$6

Savory Seasonal Danish \$6

Ham & Cheese Croissant bechamel, provolone and smoked ham \$8

Chili and Scallion Buttermilk Biscuit gochugaru and scallion served with seasoned butter \$5

Brown Butter Chocolate Chip Cookie topped with sea salt \$4.50

Dark Chocolate Brownie \$5

Raspberry Cereal Bar oatmeal bar filled with a layer of raspberry jam \$4.50



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PLOO TAQUERIA

serves 10

Breakfast Burrito select two taco flavors \$70

Steak and Eggs

Mexican Potatoes, Plant-Based Chorizo, Guacamole, Pico de Gallo

Bacon, Egg, and Cheese

Breakfast Bowl 10 individual breakfast bowls that include scrambled eggs, mexican potatoes, oaxaca-style beans, guacamole, pico de gallo, and blue corn chips \$95

Seasonal Fruit + Tajin 10 individual cups with tajin on the side \$60

Homemade Conchas an assorted tray of 10 fluffy mexican pastries, topped with vanilla, chocolate or hibiscus crumble \$55

hyperBOWL signature bowl made with oaxaca-style beans, mexican rice, mixed lettuces, micro radishes, micro greens, guacamole, pico de gallo, blue corn chips, avocado salsa or red salsa \$160

hyperSALAD base of lettuces, chicories, and other leafy greens, topped with citrusy corn-quinoa hash, cherry tomatoes, micro radishes, micro greens, and blue corn chips. Includes green goddess dressing on the side, salad undressed. \$160

Machete Tray 14-inch handmade flour tortilla made in house, filled with melty asadero cheese, choice of filling, includes individual sides of guacamole, pico de gallo, and salsas \$98

Guacamole and Blue Corn Chips \$80

Salsa and Blue Corn Chips smokey charred tomato salsa, medium spice \$60

Oaxaca-Style Beans black beans stewed with mexican herbs and dry chiles \$40

Mexican Rice seasonal rotation of vegetable

Taco Tray select two taco flavors \$120

Grilled Chicken marinated in mexican chiles, topped with cilantro, onion, and avocado salsa

Grilled Steak center-cut sirloin, topped with salsa tatemada, onion, cilantro, and crumbly cheese

Grilled Shrimp chipotle-lime shrimp, topped with pickled carrot slaw, morita mayo, and pico de gallo

Al Pastor crispy laminated pork cooked shawarma-style, topped with tangy morita salsa, onion, and cilantro

Pork Carnitas Ploo's Signature. Lean pork confit topped with chicharron and avocado salsa

Crispy Fish local hake fried in gluten-free tempura, topped with pickled carrot slaw, morita mayo, and pico de gallo

Crispy Squash and Plant-Based Chorizo corn masa-fried squash topped with plant-based chorizo and avocado

DDO BAR

serves 10

Nigiri Sushi Platter selection of salmon, fluke, scallop, & tuna \$480

Kimbob Platter korean beef, pork, or chicken BBQ \$200

Vegetarian Kimbob Platter carrot, spinach, bean sprout, radish, and egg \$150

Yubutart Platter seasonal selection of inari sushi \$400

Vegetarian Yubutart Platter seasonal selection of vegetarian inari sushi \$350

Seafood Yubutart Platter seasonal selection of seafood inari sushi \$450

Surf 'n' Turf Yubutart Platter lobster and beef tartare inari sushi \$450

Original Yubutart Platter egg salad with ikura \$300

Hummus Platter hummus, pita chips, assorted vegetables \$150

Cheese Platter three assorted cheese, honey, fruits, crostini \$300

Boneless Korean Fried Chicken sweet and spicy boneless chicken \$95

Bibimbob korean rice bowl with vegetables and beef \$180

Japchae korean glass noodle with vegetables and beef \$200

Edamame blanched edamame \$50



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LITTLE BIGGS

Mini Bagel Board served with cream cheese, butter and jams, assorted mini bagels, choice of spreads. Serves 12. **\$45**

Mini Bagel Sandwich Board includes your choice of mini bagel sandwiches. Serves 16. **\$80**

choose up to four

The Lizzy honey thyme goat cheese, tomato, arugula

Breakfast BLT chive cream cheese, bacon, tomato

The Morning Jump hardboiled egg, chive cream cheese, arugula

The Spicy Vegan Jalapeño cashew spread, tomato & avocado, arugula

Frittata Bite Board choice of: goat cheese, kale, roasted red pepper or smoked ham and gruyere **\$60**

Homemade Buttermilk Biscuit Board with butter & jams **\$55**

Bagel and Spread Box your choice bagel and spread, served with fresh berry cup and orange juice **\$18.95 per box; minimum 8 orders**

choose one

Honey & Thyme Goat Cheese

Avocado Mash

Plain Cream Cheese

Chive Cream Cheese

Hot Breakfast Sandwich Box your choice of breakfast sandwich, berry cup and orange juice **\$18.95 per box; minimum 8 orders**

choose one

Turkey, egg and cheese on a biscuit

Smoked ham, egg & gruyere on a bagel

Bacon, egg & cheddar on a bagel

Egg and cheese on a bagel

Sandwich Board choose 8 sandwiches. serves 16. **\$140**

Individual Sandwich Box Choice of sandwich, potato chips & homemade chocolate chip cookie **\$23 per box; minimum 8 orders**

sandwich choices

Ham & Gruyere smoked ham, gruyere, mayo, tomatoes, house pickles, red onion, iceberg lettuce

Roasted Turkey & Cheddar oven-roasted Turkey, cheddar, mayo, tomato, house pickles, red onion & iceberg lettuce

Tuna Salad caper & chive mayo, peppadew relish, capers, garlic mayo, tomato & iceberg lettuce

Spicy Chickpea Nori & Avocado chickpeas, toasted nori, caper sauce, house pickles, red onion, cucumber, iceberg lettuce, tomato

Classic Roasted Chicken mayo, tomato, house pickles, red onion & iceberg lettuce

Roasted Turkey & Goat Cheese oven-roasted Turkey, goat cheese honey & thyme, garlic mayo, arugula, red onion, iceberg lettuce, & tomato

The Italian smoked ham, salami & mortadella with pistachio mozzarella, peppadew relish, tomato, red onion, iceberg lettuce, red wine vinegar and olive oil ****contains nuts****

The BLAT north country smokehouse bacon, iceberg lettuce & arugula, avocado and tomato with basil pesto and garlic mayo

Steakhouse house roast beef, gruyere, tomato, red onion, iceberg lettuce, red wine vinegar and caesar dressing

Chipotle Chicken & Avocado roasted chicken, avocado mash, tomato, cilantro, pickled onions jalapeño cashew crema & chipotle mayo, iceberg lettuce ****contains nuts****